



MODERN CUISINE

Modern dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Franz Weiss

Executive Pastry Chef — Harald Neufang

APPETIZER

WARM SEAFOOD SALAD* | White Asparagus, Lemon Vinaigrette

WAGYU BEEF TARTAR* | Confit Egg Yolk*, Anchovy Emulsion

SOUP



SLOW ROASTED VEGETABLE SOUP | Basil & Lemon Croutons

MAIN COURSE

CHILEAN SEA BASS* | Cauliflower, Chanterelles, Barley, Light Garlic Cream

PORK TENDERLOIN IN BREAD COAT* | Black Bean Purée, Glazed Apple, Endive & Cashew Nuts, Truffle Cream

DESSERT

BELLINI SHERBET

CHOCOLATE AND BANANA | Chocolate Brownie Cake, Banana Mousse, Godiva Sabayon & Vanilla Ice Cream

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream & Soft Meringue

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection

WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

CRYSTAL CONNOISSEUR SELECTION

WHITE

Honig, Sauvignon Blanc, Reserve,
Napa Valley 2016 | \$42

RED

Vidal El Legado, Cabernet Sauvignon, Merlot,
Hawke's Bay, New Zealand 2013 | \$85

ALL INCLUSIVE WINE SELECTION

WHITE

Gavi, La Scolca, Piedmont, Italy 2017

RED

"Red 4," Vina Robles, Paso Robles, California,
USA 2014

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.



Indicates Vegetarian selections and may include dairy products

FRIDAY, NOVEMBER 15, 2019



CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZER



CHILLED MELON SOUP | with Fresh Mint & Berries



TRI-COLOR SALAD | Arugula, Endives & Red Leaf, Sherry-Honey Vinaigrette,
Toasted Pine Nuts & Parmesan Cheese

SOUP

BEEF CONSOMMÉ | with Chive Celestine

PASTA SPECIALITY

FARFALLE "BOSCAIOLA" | with Pancetta, Mushrooms, Onions, Tomatoes and Cream,
Drizzled with White Truffle Oil

MAIN COURSE

ENGLISH ROAST BEEF* | Yorkshire Pudding, Roasted Root Vegetables, Shallot Demi Glaze

VEAL À LA MAMA | Golden Fried Veal Escalopes Filled with Ham & Cheese, Mashed Potatoes,
Vichy Carrots, Veal Demi Glaze



BRAISED CABBAGE ROLL | Filled with Vegetables and Brown Rice,
Served with Artichoke Purée & Chunky Tomato Ragout

TRADITIONAL MAIN FARE

CHICKEN POT PIE | with Garden Vegetables, Mushrooms & Fine Herbs in a Sauce Supreme,
Baked in a Parmesan Crust

BROILED FRESH SWORDFISH* | Basil Aioli, Roasted Potatoes & Portobello Mushroom,
Caponata Salsa

SALAD ENTRÉE

SEARED SWORDFISH MEDALLIONS | Fennel, Citrus Fruit, Tomato, Asparagus, Baby Greens,
Olives, Lemon-Saffron Dressing

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **VICHY CARROTS**

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.



DESSERT

Crystal Cruises is proud to present these special selections created by:

Executive Pastry Chef — Harald Neufang

SWEET FINALE

BELLINI SHERBET

CHOCOLATE AND BANANA | Chocolate Brownie Cake, Banana Mousse, Godiva Sabayon
& Vanilla Ice Cream

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream &
Soft Meringue

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE MELT CAKE WITH VANILLA ICE CREAM

ICE CREAM

Vanilla | Butter Pecan | Cherry Garcia | Chocolate

NONFAT FROZEN YOGURT | Passion Fruit

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

HONEY GLAZED PECAN PIE À LA MODE

SUGAR - FREE SELECTION

MANGO NAPOLEON SLICE

SUMMER BERRY TAPIOCA SOUP | Dairy-Free

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection